

# Caramel Cake

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/easy-caramel-cake-recipe-indian>

## Ingredients:

- 1 2/3 cups all purpose flour 200g
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon salt
- 3/4 cup butter 171g room temp
- 1 cup sugar 200g
- 3 eggs
- 1 tablespoon vanilla extract 15mL
- 1 cup milk 240mL
- 1 tablespoon vinegar 15mL
- 1 1/2 cups sugar
- 1/4 cup water
- 1 cup cream room temp
- 5 tablespoons butter unsalted, room temp
- 1/2 salt
- 5 egg whites large
- 1 1/2 cups sugar 150g
- 1 pound butter room temp 454g
- 1/3 cup caramel